

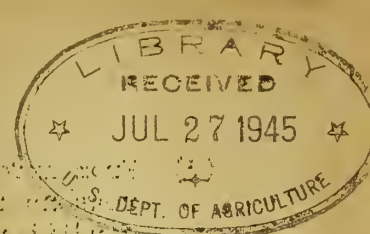
## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



1422  
38-41  
2

WAR FOOD ADMINISTRATION  
Food Distribution Administration  
Washington 25, D. C.



November 3, 1943

CHEESE GRADER'S MEMORANDUM NO. 16

To: FDA Cheese Graders

From: B. J. Ommodt, Senior Marketing Specialist, Inspection and Grading Division, Dairy and Poultry Branch *B. J. Ommodt*

Subject: Proper Procedure for Taking Cheese Samples for Moisture Analysis and Shipment of Samples to Laboratory

The Chicago FDA Laboratory reports that occasional samples of cheese are arriving in an off-condition, due largely to graders using damaged cans or cans with loosely fitting covers and not taking proper precautions in cooling and packing the samples before shipment. In an effort to eliminate the difficulties encountered because of variations in tests and samples arriving in an off-condition, the following procedure for the taking and shipment of cheese samples shall be followed by all graders:

- (1) The grader shall not grade or sample any carlot of cheese without a detailed manifest showing the number of boxes contained in each vat and the moisture test of each vat.
- (2) Before taking the samples for moisture determination, the grader shall carefully check the condition of the sample can for possible open seams, poorly fitting covers, or other defects and to make sure that the can is absolutely dry inside. Use standard one quart can. (Do not use pint size cans).
- (3) In taking samples of cheese for moisture tests, the plug from each vat should vary in proportion to the quantity or poundage of cheese in the vat. For uniformity in taking samples, a plug one and one-half inches in length shall be taken for an average size vat (for example, 10 cheddars in one vat), and the length of the plug taken from vats containing more or less boxes shall be reduced or increased in direct proportion to the number of boxes in the vat.
- (4) To take the sample, the cheese shall be plugged about half way between the outer edge and the center. The sample plug shall be taken from the inner end to the center of the trier plug. After the plug has been replaced in the cheese, it should be sealed with either hot wax or an especially prepared wax, which may be obtained from the FDA Laboratory in Chicago. In taking the samples, the grader should use a regulation size trier (about 3/4 by 6 inch blade), since a smaller bore trier will not give sufficient size to insure a representative sample of the cheese. In the event that any grader is not in possession of a trier of regulation size as indicated above, he shall contact his supervisor, who will arrange to supply him with a trier of the proper proportion.



- (5) From information available, it is apparent that one of the main reasons for the samples arriving at the Laboratory in an off-condition is due to improper packing, therefore, effective immediately, all cheese samples shall be packed in fibre cartons in such a manner that the sample container can be wrapped and packed with insulating material to completely fill the fibre carton. The cover of the can shall be sealed with wax to prevent loss of moisture. The carton containing the samples shall be sealed with gummed tape and the grader shall sign his name diagonally across the tape and carton in such a manner that if the carton is opened or tampered with, that his signature will be mutilated. Samples must be mailed or expressed to the Laboratory immediately after grading by the grader. During hot weather, however, the samples shall be pre-cooled several hours before shipping and when possible packed with dry ice.
- (6) Vendors offering cheese to DPMA on a Standard Basis are now required to provide a "Contractor's Certified Moisture Report" in triplicate, giving the firm's moisture test for each vat. This moisture report shall be prepared in the same manner as the certified moisture report for cheese sold on a dry basis, except that computation of the weighted average moisture test is not required. This moisture report is to be mailed to the office typing the certificates and shall be distributed in the same way as the Contractor's Weighted Average Moisture Report, submitted for cheese sold on the dry basis. The grader shall see that this report is properly prepared and mailed.
- (7) Cheese containing over 39% moisture is illegal cheese, and shall not be accepted. Therefore, graders shall check the vendor's certified moisture reports on each vat of cheese offered for grading and any vat showing over 39% moisture shall not be graded. Removal of illegal moisture cheese from a car after its arrival at a storage is costly to the vendor and its acceptance by the grader reflects unfavorably on the Inspection and Grading Division.
- (8) The FDA Laboratory in Chicago reports that the supply of cheese sample cans is very low, despite the fact that a large quantity of new cans was put into service this year. In order to conserve the supply of cans as much as possible, graders should use all sample cans that may have accumulated at the various grading points before ordering new supplies. In the event that any graders have more cans than can be used within a reasonable length of time, it will be appreciated if they will notify the Chicago Laboratory, who will advise them where to ship the cans in order to help alleviate the shortage.
- (9) The above procedure for the taking of samples for moisture analysis and the shipment of samples to the laboratory shall be followed by all cheese graders without deviation.